E1101-5

User manual

Built-In Electric Oven

Thank you for choosing one of our high-quality products.
To ensure optimal and regular performance of your appliance please read this instruction manual carefully. It will enable you to navigate all processes perfectly and most efficiently.
To refer to this manual any time you need to, we recommend you to keep it in a safe place. And please pass it to any future owner of the appliance.
We wish you much joy with your new appliance.

Contents

The following symbols are used in this user manual:

Important information concerning your personal safety and information on how to avoid damaging the appliance.

General information and tips

Environmental information

Operating Instructions

Safety instructions

Electrical safety

- This appliance must be only connected by a **registered electrician**.
- In the event of a fault or damage to the appliance: Take the fuses out or switch off.
- **Repairs** to the appliance must only be carried out by **qualified service engineers**. Considerable danger may result from improper repairs. If repairs become necessary, please contact our Customer Services or your dealer.

Child Safety

- Never leave children unsupervised when the appliance is in use.

Safety whilst using

- People (including children) who, because of their physical, sensory or mental capabilities or their inexperience or ignorance are not able to use the device safely, should not use this device without supervision or instruction by a responsible person.
- This appliance is intended to be used for cooking, roasting and baking food in the home.
- Take care when connecting electric appliances to sockets nearby. Do **not** allow connecting leads to come into contact with or to catch beneath the hot oven door.
- **Warning: Risk of burns!** The interior of the oven becomes hot during use.
- Using ingredients containing alcohol in the oven may create an alcohol-air mixture that is easily ignited. In this case, open the door carefully. Do not have embers, sparks or naked flames in the vicinity when opening the door.

Information on acrylamides
According to the latest scientific knowledge, intensive browning of food, especially in products containing starch, can constitute a health risk due to acrylamides. Therefore we recommend cooking at the lowest possible temperatures and not browning foods too much.

How to avoid damage to the appliance

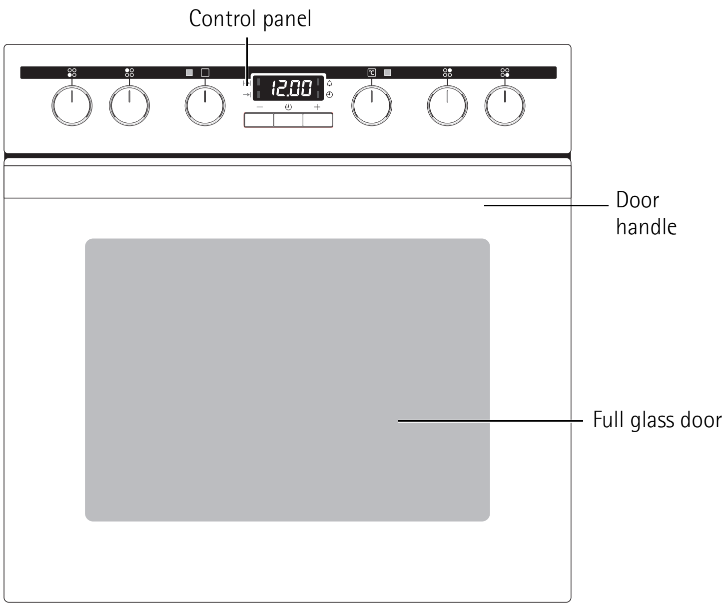
- Do not line the oven with aluminium foil and do not place baking trays, pots, etc. on the oven floor, as the heat that builds up will damage the oven enamel.
- Fruit juices dripping from the baking tray will leave stains, which you will not be able to remove. For very moist cakes, use a deep tray.
- Do not put any strain on the oven door when open.
- Never pour water directly into the oven when it is hot. This could cause damage to or discolouration of the enamel.
- Rough handling, especially around the edges of the front panel, can cause the glass to break.
- Do not store any flammable materials inside the oven. These could ignite when the oven is switched on.

- Do not store any moist foods inside the oven. This could damage the oven enamel.
- After switching off the cooling fan, do not keep uncovered dishes in the oven. Moisture may condense in the oven interior or on the glass doors and may get into the units.

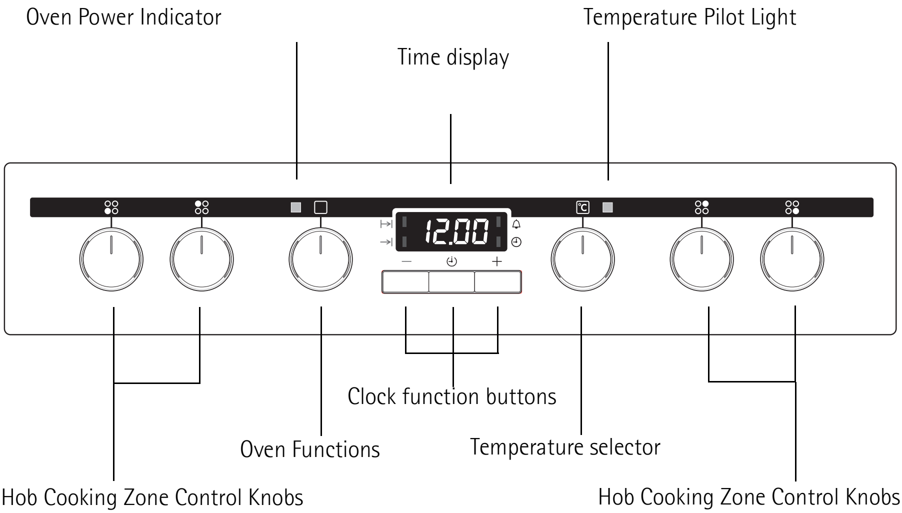
Note on enamel coating
Changes in the colour of the oven's enamel coating as a result of use do not affect the appliance's suitability for normal and correct use. They therefore do not constitute a defect in the sense of the warranty law.

Description of the Appliance

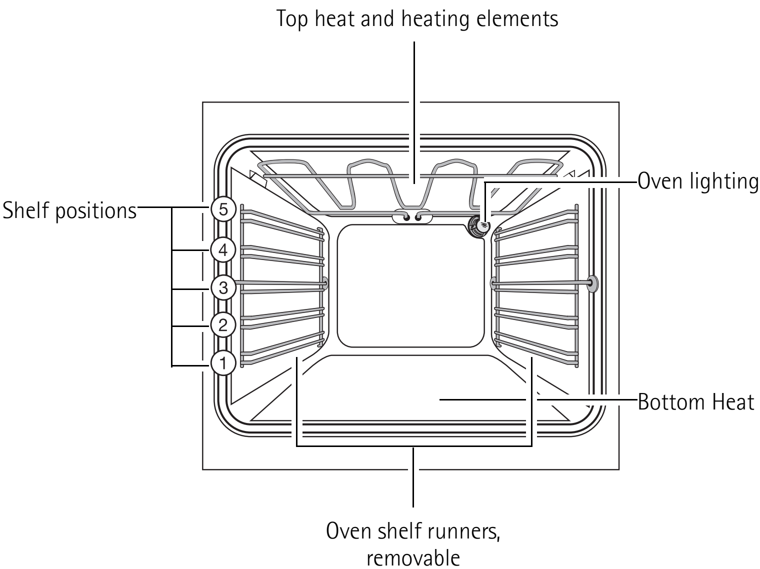
General Overview



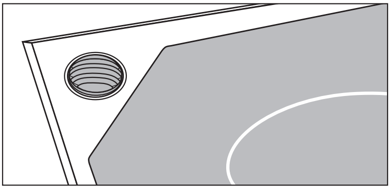
Control Panel



Oven Features

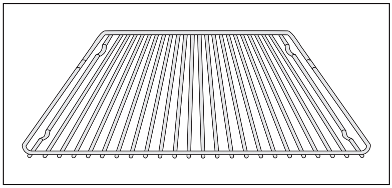


Oven steam vent
The steam from the oven is fed directly upwards via the duct in the rear of the cooking surface.

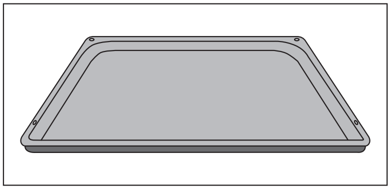


Oven accessories

Oven shelf
For cookware, cake tins, roasts and grilled foods.



Baking tray
For cakes and biscuits.

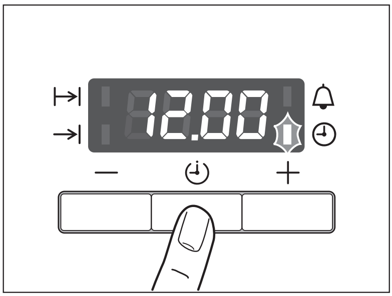


Before Using for the first time

Setting and changing the time

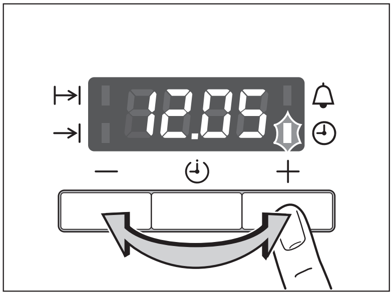
The oven only operates when the time has been set.

When the appliance has been connected to the electrical supply or when there has been a power cut, the function indicator Time of day flashes automatically.

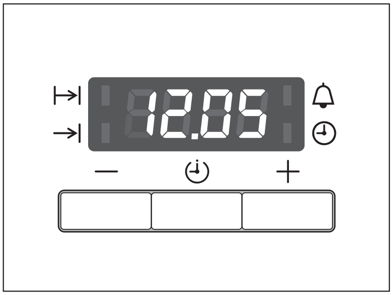


1. To change a time that has already been set, press the Selection button repeatedly until the function indicator Time of day flashes.

2. Using the + or — button, set the current time.



After approx. 5 seconds, the flashing stops and the clock displays the time set.



The appliance is now ready to use.

The time can only be changed if no automatic function (Duration ⇥ or End →|) has been set.

Initial Cleaning

Before using the oven for the first time you should clean it thoroughly.

Caution: Do not use any caustic, abrasive cleaners! The surface could be damaged.

To clean metal fronts use commercially available cleaning agents.

1. Turn the oven function switch to oven lighting ☼.
2. Remove all accessories and the shelf support rails and wash them with warm water and washing up liquid.
3. Then wash out the oven with warm water and washing-up liquid, and dry.
4. Wipe the front of the appliance with a damp cloth.

Using the Rings

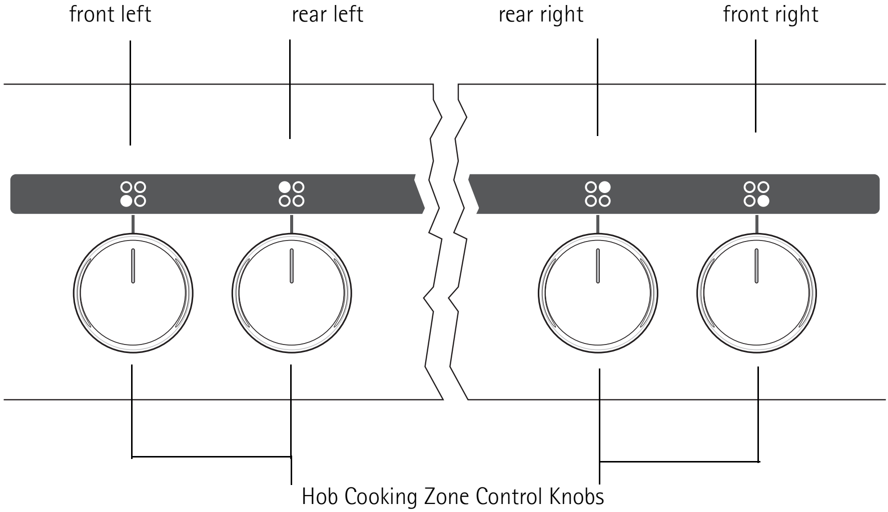
Also refer to the operating instructions for your built-in hob. It contains important information on ovenware, operation, cleaning and care.

Heat settings

- You may select the heat settings within the range of settings 1-9.
- Intermediate positions may be selected between settings 2 and 7.

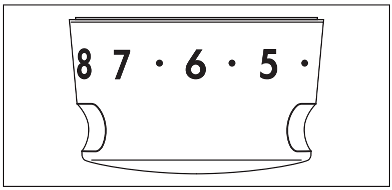
1 = lowest heat setting
9 = highest heat setting

Switch the cooking zone off approx. 5-10 minutes before cooking is finished to make use of the residual heat. This saves electricity.

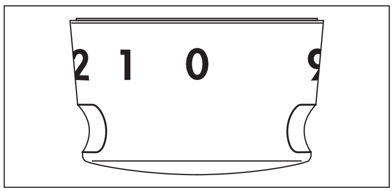


Setting the heat setting

1. Select the heat setting.



2. To end the cooking process, turn back to the Off position.



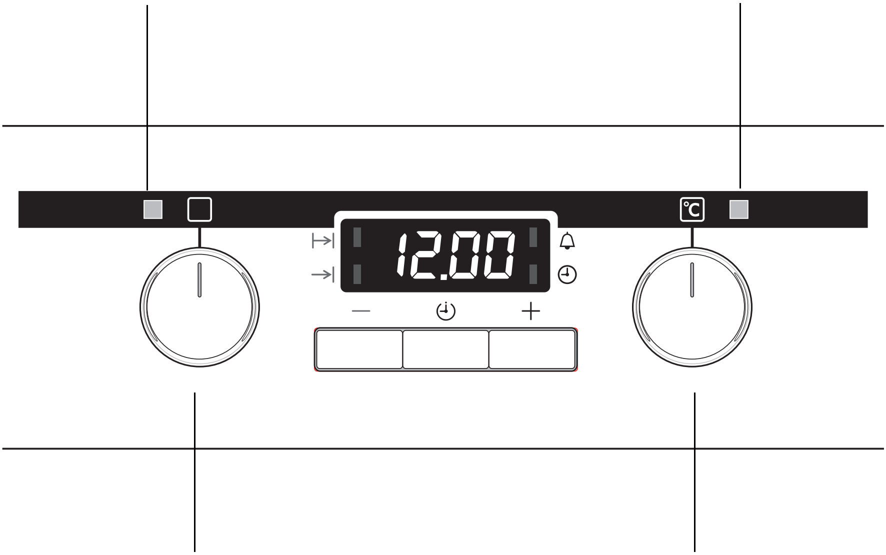
The power indicator light is lit as long as a ring is on.

Using the Oven

Switching the Oven On and Off

Oven Power Indicator

Temperature Pilot Light



Oven Functions

Temperature selector

1. Turn the oven functions dial to the desired function.
2. Turn the temperature selector to the desired temperature.
   The power indicator is lit as long as the oven is in operation.
   The temperature pilot light is lit as long as the oven is heating up.
3. To turn the oven off, turn the oven functions dial and the temperature selector to the Off position.

Cooling fan
The fan switches on automatically in order to keep the appliance's surfaces cool. When the oven is switched off, the fan continues to run to cool the appliance down, then switches itself off automatically.

Oven Functions

The oven has the following functions:

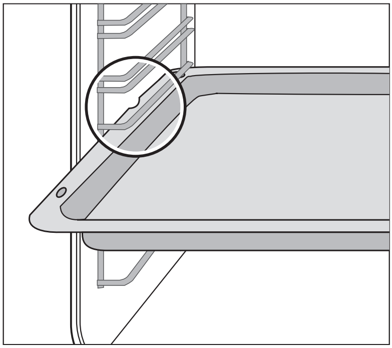
Oven function		Application
	Light	Using this function you can **light up** the oven interior, e.g. for cleaning.
	Conventional	For **baking** and **roasting** on **one oven level**.

Oven function		Application
	Top heat	For **browning** bread, cakes and pastries and for bakes.
	Base heat	For **baking** cakes with **crispy or crusty bases**.
	Single Grill	For grilling flat food items placed in the middle of the grill and for toasting.
	Dual gril	For grilling flat food items in **large quantities** and for toasting.

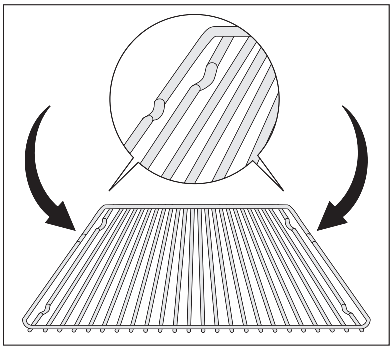
Inserting the Oven Shelf and the Baking Tray

Shelf runner safety and anti-tip device
As a shelf runner safety device, all insertable components have a small curved indentation at the bottom on the right and left-hand edge.
Always insert insertable components so that this indentation is at the back of the oven interior. This indentation is also important for preventing the insertable components from tipping.

Inserting the baking tray
Push the baking tray between the guide bars of the selected oven level.

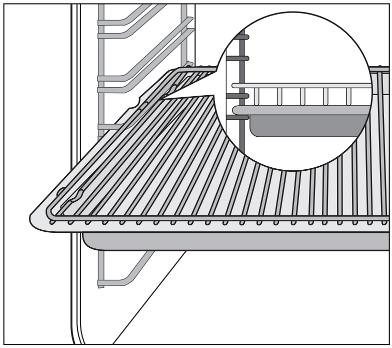


Inserting the oven shelf:
Insert the oven shelf so that the feet point downwards.
Push the oven shelf between the guide bars of the selected oven level.

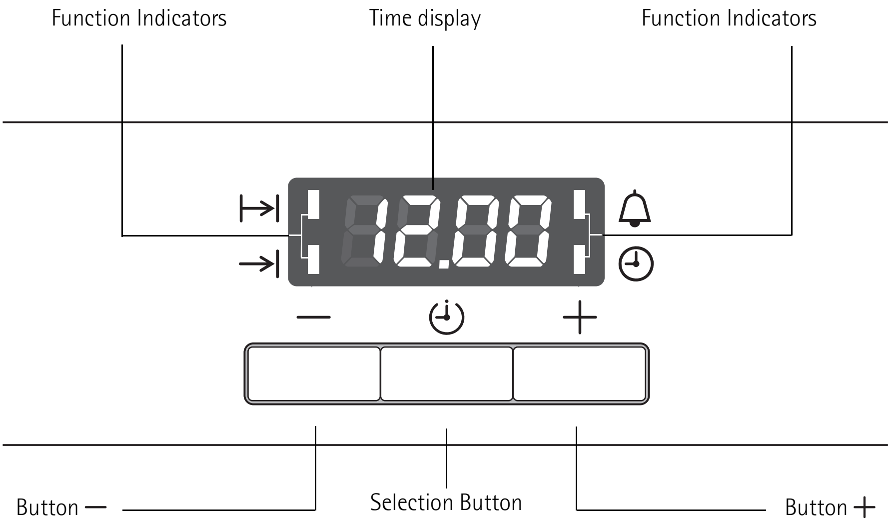


The high rim around the oven shelf is an additional device to prevent cookware from slipping.

Inserting the oven shelf and the baking tray together:
Lay the oven shelf on the baking tray.
Push the baking tray **between** the guide bars of the selected oven level.



Clock Functions



Minute minder 🔔
To set a countdown. A signal sounds after the time has elapsed.
This function does not affect the functioning of the oven.

Duration ⊢→|
To set how long the oven is to be in use.

End →|
To set the switch-off time for an oven function.

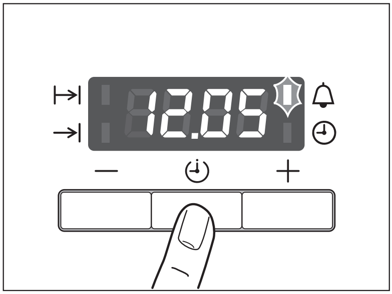
Time of day 🕘
To set, change or check the time
(See also section “Before Using for the First Time”).

How to use the clock functions

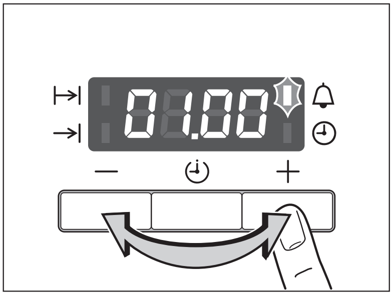
- After a function has been selected, the corresponding function indicator flashes for about 5 seconds. During this period, the desired times can be set using the + or — button.
- When the desired time has been set, the function indicator continues to flash for approx. 5 seconds. After that the function indicator is then lit. The set time begins to run.
- Press any of the buttons to stop the audible signal.
- The desired oven function and temperature can be selected before or after the clock functions Duration and End are set.
- When the cooking process is completed, turn the oven function dial and the temperature selector back to the OFF position.

Minute minder

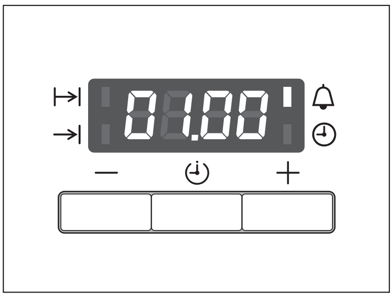
1. Press the Selection button repeatedly until the function indicator Minute minder flashes.



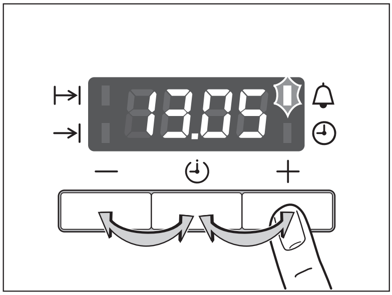
2. Using the + or — button set the desired Countdown (max. 2 hours 30 minutes).



After approx. 5 seconds the display shows the time remaining.
The function indicator Minute minder lights up.

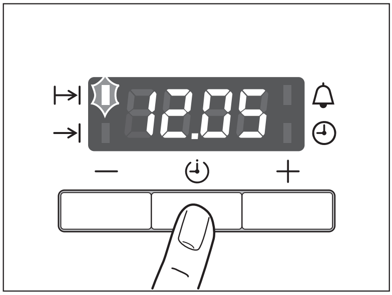


When the time has elapsed, the function indicator flashes and an audible signal sounds for 2 minutes.
The signal can be stopped by pressing any button.

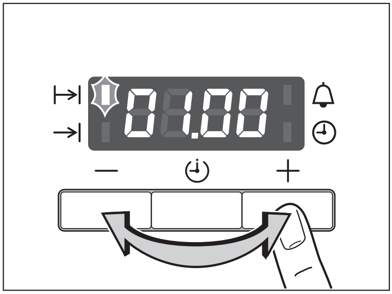


Duration

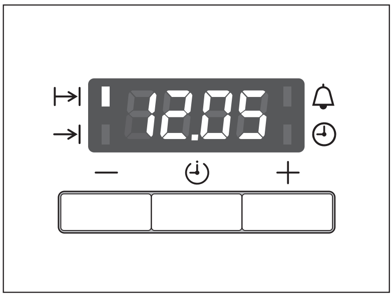
1. Press the Selection button repeatedly until the function indicator Duration flashes.



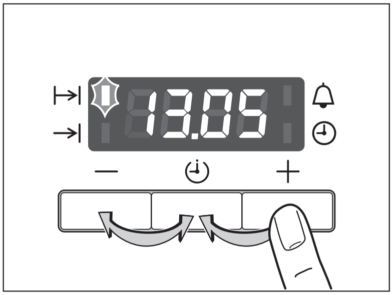
2. Using the + or — button set the desired cooking time.



After approx. 5 seconds the display returns to showing the current time. The function indicator Duration lights up.



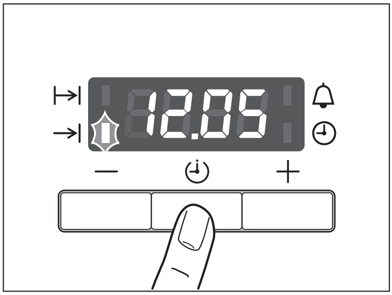
When the time has elapsed, the function indicator flashes, an audible signal sounds for 2 minutes and the oven switches itself off.



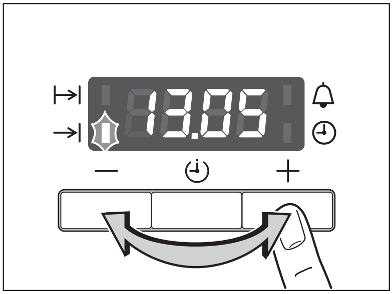
3. The signal and the programme can be stopped by pressing any button.

End ⇥

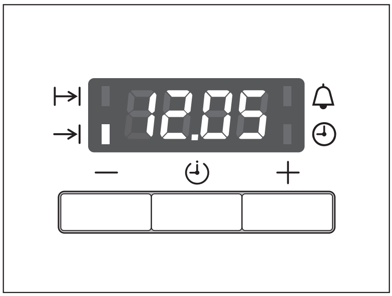
1. Press the Selection button repeatedly until the function indicator End ⇥ flashes.



2. Using the + or — button set the desired switch-off time.

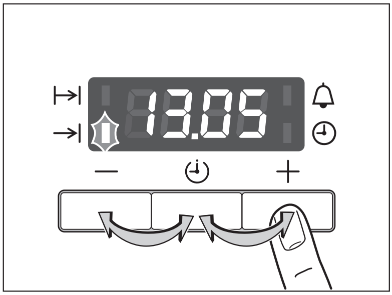


After approx. 5 seconds the display returns to showing the current time.
The function indicator End ⇥ lights up.



When the time has elapsed, the function indicator flashes, an audible signal sounds for 2 minutes and the oven switches itself off.

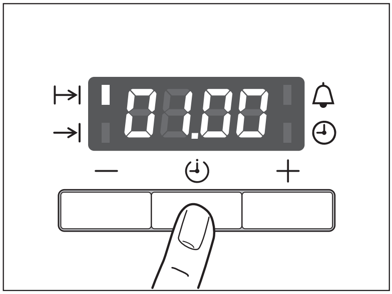
3. The signal and the programme can be stopped by pressing any button.



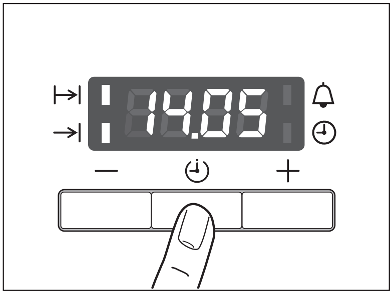
Duration ⟼ and End ⟶ combined

Duration ⟼ and End ⟶ can be used simultaneously, if the oven is to be switched on and off automatically **at a later time**.

1. Using the Duration ⟼ function, set the time required for cooking the dish.
In this example, 1 hour.

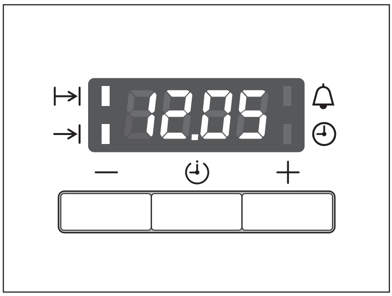


2. Using the End ⟶ function, set the time at which the dish should be ready.
In this case 14:05:00.



The function indicators Duration ⟼ and End ⟶ light up and the current time is shown in the display.
In this case 12:05.

The oven switches on automatically at the time calculated.
In this case, at 13:05:00.
And switches itself off again when the cooking time entered has elapsed.
In this case, at 14:05.



Uses, Tables and Tips

Cooking table

The information in the table is for guidance only.

Heat setting	Cooking-process	suitable for	Cooking time	Hints
0		Residual heat, Off position		
1	**Keeping food warm**	To keep cooked foods warm	as necessary	Cover
1-2	**Melting**	Hollandaise sauce, to melt butter, chocolate, gelatine	5-25 mins.	Stir occasionally
	Solidifying	Fluffy omelettes, baked eggs	10-40 mins.	Cook with lid on
2-3	**Simmer-ing on low heat**	To simmer rice and milk-based dishes To heat up ready meals	25-50 mins.	Add minimum twice as much liquid as rice, stir milk dishes some times
3-4	**Steaming Braising**	To steam vegetables, fish to braise meat	20-45 mins.	With vegetables add only some liquid (some table-spoons)
4-5	**Boiling**	To steam potatoes	20-60 mins.	Use only some liquid, e.g.: max. 1/4 l water for 750 g potatoes
		To cook larger quantities of food, stews and soups	60-150 mins.	3 l liquid maximum plus ingredients
6-7	**Gentle Frying**	To fry escalopes, veal cordon bleu, cutlets, rissoles, sausag-es, liver, roux, eggs, pancakes, doughnuts	Steady frying	Turn occasionally
7-8	**Heavy Frying**	Hash browns, loin steaks, steaks, Flädle (pancakes for garnishing soup)	5-15 mins. per pan	Turn occasionally
9	**Boiling Searing Deep frying**	To boil large quantities of water, to cook pasta, to sear meat (goulash, pot roast), deep frying chips		

We recommend when boiling or searing foods using the highest heat setting at first and then letting foods requiring a longer cooking time finish cooking on the desired heat setting.

Overheated fats and oils can ignite very quickly. Warning! Fire hazard!

Baking

Oven function: Conventional

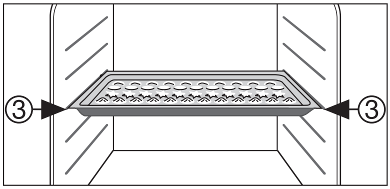
Baking tins

For Conventional dark metal and non-stick tins are suitable.

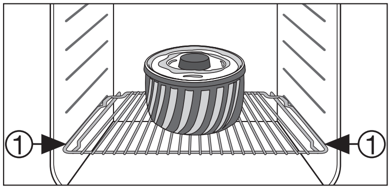
Oven levels

Baking with Conventional is only possible on one level.

1 baking tray:
e.g. oven level 3



1 cake tin:
e.g. oven level 1



General Instructions

- Insert the tray with the bevel at the front.
- With Conventional you can also bake with two tins next to one another on the oven shelf at the same time. This does not significantly increase the baking time.

When frozen foods are used the trays inserted may distort during cooking. This is due to the large difference in temperature between the freezing temperature and the temperature in the oven. Once the trays have cooled the distortion will disappear again.

How to use the Baking Tables

The tables give the required temperature settings, baking times and oven shelf levels for a selection of typical dishes.

- Temperatures and baking times are for guidance only, as these will depend on the consistency of the pastry, mixture or dough and the number and the type of baking tin.
- We recommend using the lower temperature the first time and then if necessary, for example, if a deeper browning is required, or baking time is too long, selecting a higher temperature.
- If you cannot find the settings for a particular recipe, look for the one that is most similar.
- Your new oven may bake or roast differently to your previous appliance. So adapt your normal settings (temperature, cooking times) and oven shelf levels to the recommendations in the following tables.

With longer baking times, the oven can be switched off about 10 minutes before the end of baking time, to make use of the residual heat.
Unless otherwise stated, the values given in the tables assume that cooking is started with the oven cold.

Baking table

Type of baking	Oven level	Temperature °C	Time
Baking in tins			
Ring cake or brioche	1	160-180	0:50-1:10
Madeira cake, fruit cakes	1	150-170	1:10-1:30
Sponge flan	1	160-180	0:25-0:40
Flan base - short pastry	3	190-210[1)]	0:10-0:25
Flan base - sponge mixture	3	170-190	0:20-0:25
Apple tart (covered)	1	170-190	0:50-1:00
Apple pie (2 tins Ø20cm, placed diagonally to one another)	1	180-200	0:20-0:30
Savoury flan (e. g., quiche lorraine)	1	180-200	0:30-1:10
Cheesecake	1	160-180	1:00-1:30
Cakes/pastries/breads on baking trays			
Plaited bread/bread crown	3	170-190	0:30-0:40
Christmas stollen	3	160-180[1)]	0:40-1:00
Bread (rye bread) first of all ....then	1	250[1)] 160-180	0:20 0:30-1:00
Cream puffs, eclairs	3	190-210	0:25-0:40
Swiss roll	3	180-200[1)]	0:10-0:20
Dry streusel cake	3	160-180	0:20-0:40
Buttered almond cake, sugar cakes, Bienenstich (custard-filled cake, coated with sugar and almonds)	3	190-210[1)]	0:15-0:30
Fruit flans (made with yeast dough/sponge mixture)	3	170-190	0:25-0:50
Fruit flans made with short pastry	3	170-190	0:40-1:20
Yeast cakes with delicate fillings (e. g., cream cheese, cream, etc.) (cooked on baking sheet)	3	160-180	0:40-1:20
Pizza (with a lot of topping)	1	190-210[1)]	0:30-1:00
Pizza (thin crust)	1	230-250[1)]	0:10-0:25

Type of baking	Oven level	Temperature °C	Time
Unleavened bread	1	230-250[1)]	0:08-0:15
Tarts (Swiss-style)	1	210-230[1)]	0:35-0:50
Biscuits			
Short pastry biscuits	3	170-190[1)]	0:06-0:20
Viennese whirls	3	160-180	0:10-0:40
Biscuits made with sponge mixture	3	170-190	0:15-0:20
Pastries made with egg white, meringues	3	100-120	2:00-2:30
Macaroons	3	120-140	0:30-0:60
Danish pastries	3	170-190	0:20-0:40
Puff pastries	3	190-210[1)]	0:20-0:30
Rolls	3	180-220[1)]	0:20-0:35
Small cakes (20 per tray)	3	170-190[1)]	0:20-0:30

1) Pre-heat the oven

Tips on baking

Baking results	Possible cause	Remedy
The cake is not browned enough at the bottom	Wrong oven level	Place cake lower in the oven
The cake sinks (becomes soggy, lumpy, streaky)	Oven temperature too high	Use a slightly lower setting
	Baking time too short	Set a longer baking time **Baking times cannot be re-duced by setting higher tem-peratures**
	Too much liquid in the mixture	Use less liquid Pay attention to mixing times, especially if using mixing ma-chines
Cake is too dry	Oven temperature too low	Set oven temperature higher
	Baking time too long	Set a shorter baking time
Cake browns unevenly	Oven temperature too high and baking time too short	Set a lower oven temperature and a longer baking time
	Mixture is unevenly distributed	Spread the mixture evenly on the baking tray
Cake is not done within the baking time given	Temperature too low	Use a slightly higher oven set-ting

Roasting

Oven function: Conventional

Ovenware for roasting

- Any heat-resistant ovenware is suitable to use for roasting. (Please read the manufacturer's instructions.)
- For all lean meats, we recommend **roasting these in a roasting tin or dish with a lid.** The meat will be more succulent.
- All types of meat, that can be browned or have crackling, can be roasted in a **roasting tin or dish without a lid**.

Tips on using the Roasting Table

The information given in the following table is for guidance only.

- We recommend cooking meat and fish **weighing 1kg or more** in the oven.
- To prevent meat juices or fat from burning onto the ovenware, we recommend adding some liquid.
- If required, turn the roast (after 1/2 - 2/3 of the cooking time).
- Baste large roasts and poultry with their juices several times during roasting. This will give better roasting results.
- You can switch the oven off about 10 minutes before the end of the roasting time, in order to utilise the residual heat.

Roasting table

Type of meat	Amount Weight	Oven level	Temperature °C	Time Hr.:Min.
Beef				
Pot roast	1-1.5 kg	1	200-250	2:00-2:30
Roast beef or fillet		1		per cm. of thickness
- rare	per cm. of thickness	1	230-250[1)]	0:06-0:08
- medium	per cm. of thickness	1	230-250[1)]	0:08-0:10
- well done	per cm. of thickness	1	210-230[1)]	0:10-0:12
Pork				
Shoulder, neck, ham joint,	1-1.5 kg	1	210-220	1:30-2:00
Chop, spare rib	1-1.5 kg	1	180-190	1:00-1:30
Meat loaf	750 g-1 kg	1	170-180	0:45-1:00
Knuckles of pork (pre-cooked)	750 g-1 kg	1	210-220	1:30-2:00
Veal				

Type of meat	Amount Weight	Oven level	Temperature °C	Time Hr.:Min.
Roast veal	1 kg	1	210-220	1:30-2:00
Knuckle of veal	1.5-2 kg	1	210-225	2:00-2:30
Lamb				
Leg of lamb, roast lamb	1-1.5 kg	1	210-220	1:15-2:00
Saddle of lamb	1-1.5 kg	1	210-220	1:00-1:30
Game				
Saddle of hare, leg of hare	up to 1 kg	3	220-250[1)]	0:25-0:40
Saddle of venison	1.5-2 kg	1	210-220	1:00-1:30
Haunch of venison	1.5-2 kg	1	200-210	1:15-1:50
Poultry				
Poultry portions (4 to 6 pieces)	each 200-250g	1	220-250	0:35-0:50
Chicken halves (2 to 4 pieces)	each 400-500 g	1	220-250	0:35-0:50
Chicken, poulard	1-1.5 kg	1	220-250	0:45-1:15
Duck	1.5-2 kg	1	210-220	1:00-1:30
Goose	3.5-5 kg	1	200-210	2:30-3:00
Turkey	2.5-3.5 kg 4-6 kg	1	200-210 180-200	1:30-2:00 2:30-4:00
Fish (steamed)				
Whole fish	1-1.5 kg	1	210-220	0:45-1:15

1) Pre-heat the oven

Grill sizes

Oven function: Single Grill or Dual gril with maximum temperature setting

Important: Always grill with the oven door closed.

The empty oven should **always be pre-heated with the grill functions for 5 minutes**.

- For grilling, place the **shelf** in the **recommended shelf position**.
- Always insert the **tray** into the **first shelf position** from the bottom.
- The grilling times are guidelines.
- Grilling is particularly suitable for flat pieces of meat or fish.

Grilling table

Food to be grilled	Oven level	Grilling time	
		1st side	2nd side
Burgers	4	8-10 mins.	6-8 mins.
Pork fillet	4	10-12 mins.	6-10 mins.
Sausages	4	8-10 mins.	6-8 mins.
Fillet steaks, veal steaks	4	6-7 mins.	5-6 mins.
Fillet of beef, roast beef (approx. 1 kg)	3	10-12 mins.	10-12 mins.
Toast[1)]	3	4-6 mins.	3-5 mins.
Toast with topping	3	6-8 mins.	---

1) Do not pre-heat

Making preserves

Oven function: Base heat

- For preserving, use only commercially available preserve jars of the same size.
- **Jars with twist-off or bayonet type lids and metal tins are not suitable**.
- When making preserves, the **first shelf position from the bottom** is the one most used.
- Use the shelf for making preserves. There is enough room on this for up to six 1-litre preserving jars.
- The jars should all be filled to the same level and clamped shut.
- Place the jars on the baking tray in such a way that they are not touching each other.
- Pour approx. 1/2 litre of water into the baking tray so that sufficient moisture is produced in the oven.
- As soon as the liquid starts to pearl in the first jars (after about 35-60 minutes with 1 litre jars), switch the oven off or reduce the temperature to 100 °C (see table).

Preserves table

The times and temperatures for making preserves are for guidance only.

Preserve	Temperature in °C	Cooking time until simmering in mins.	Continue to cook at 100 °C in mins.
Soft fruit			
Strawberries, blueberries, raspberries, ripe gooseberries	160-170	35-45	---
Unripe gooseberries	160-170	35-45	10-15
Stone fruit			
Pears, quinces, plums	160-170	35-45	10-15

Preserve	Temperature in °C	Cooking time until simmering in mins.	Continue to cook at 100 °C in mins.
Vegetables			
Carrots[1)]	160-170	50-60	5-10
Cucumbers	160-170	50-60	---
Mixed pickles	160-170	50-60	15
Kohlrabi, peas, asparagus	160-170	50-60	15-20

1) Leave standing in oven when switched off

Cleaning and Care

Warning: First switch off the appliance and let it cool down before carrying out any cleaning.

Warning: For safety reasons, do **not** clean the appliance with steam blasters or high-pressure cleaners.

Attention: Do not use any corrosive cleaning fluids, sharp objects or stain removers.

Do not clean the glass oven door with abrasive fluids or metal scrapers, which could scratch the surface. The glass could crack and shatter.

Outside of the appliance

- Wipe the front of the appliance with a soft cloth and a solution of hot water and washing up liquid.
- For metal fronts, use normal commercially available cleaning agents.
- Please do not use scouring agents and abrasive sponges.

Oven interior

Clean the appliance after each use. In this way, dirt is easier to clean off and is not allowed to burn on.

1. For cleaning, turn the oven light on.
2. After every use, wipe the oven with a solution of washing-up liquid and allow to dry.

Clean stubborn dirt with a special oven cleaner.

Important: If using an oven spray, please follow the manufacturer's instructions exactly.

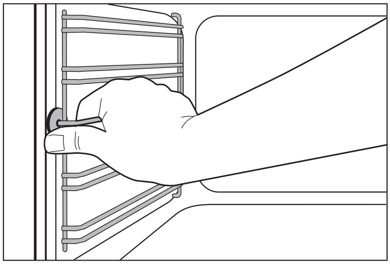
Accessories

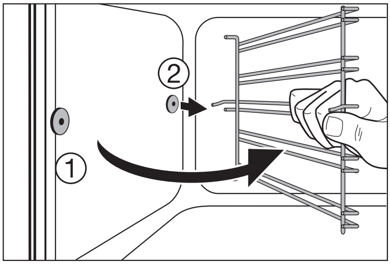
Wash all slide-in units (shelf unit, baking tray, shelf support rails etc.) after each use and dry well. Soak briefly to make them easier to clean.

Shelf Support Rails

The shelf support rails on the left and right hand sides of the oven can be removed for cleaning the side walls.

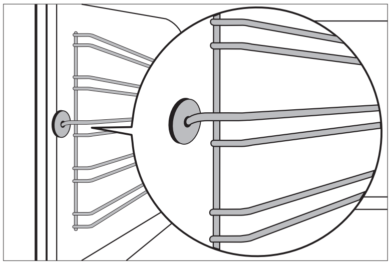
Removing the shelf support rails
First pull the front of the rail away from the oven wall (1) and then unhitch at the back (2).



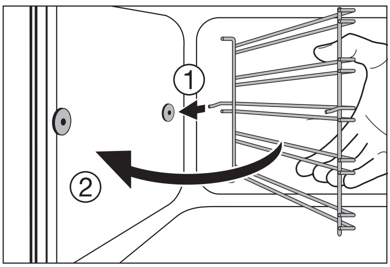


Fitting the shelf support rails

Important! The rounded ends of the guide rails must be pointing forwards!



To re-insert, first hook the rail into place at the back (1) and then insert the front and press into place (2).

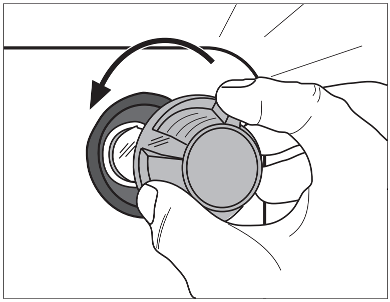


Oven Lighting

Warning: Risk of electric shock! Prior to changing the oven light bulb:
– Switch off the oven!
– Disconnect from the electricity supply.

Place a cloth on the oven floor to protect the oven light and glass cover.

Changing the oven light bulb/cleaning the glass cover

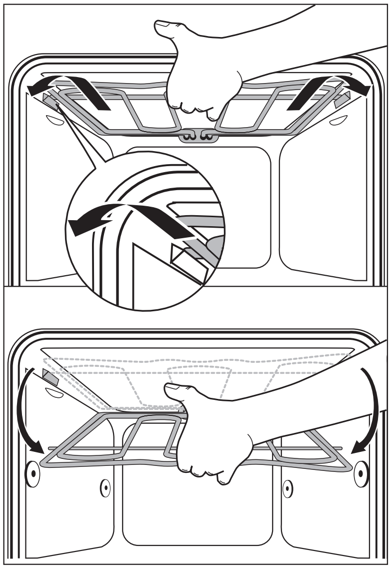


1. Remove the glass cover by turning it anti-clockwise and then clean it.
2. If necessary: replace with **25 watt, 230 V, 300 °C heat-resistant oven lighting.**
3. Refit the glass cover.

Oven Ceiling

The upper heating element can be folded down to make it easier to clean the oven ceiling.

Folding down the heating element



Warning: Only fold down the heating element when the oven is switched off and there is no risk of being burnt!

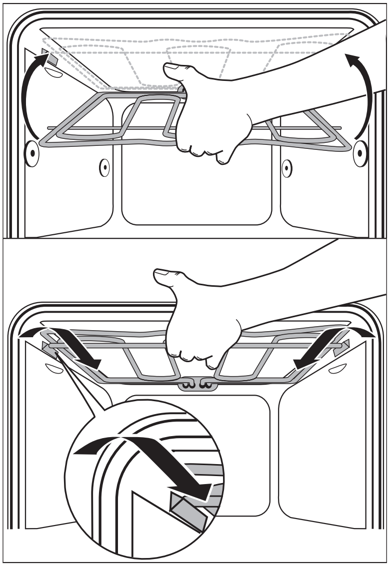
1. Remove the side shelf support rails.
2. Grip the heating element at the front and pull it forwards and out over the support lug on the inner wall of the oven.
3. The heating element will now fold down.

Caution: Do not use force to press the heating element down! The heating element might break.

Cleaning the oven ceiling

Repositioning the heating element

1. Move the heating element back up towards the oven ceiling.
2. Pull the heating element forwards against the spring pressure and guide it over the oven support lug.
3. Settle it onto the support.
4. Insert shelf support rail.



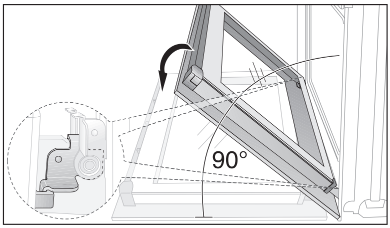
Important: The heating element must be positioned correctly and securely on both sides above the support lug on the inner wall of the oven.

Oven door

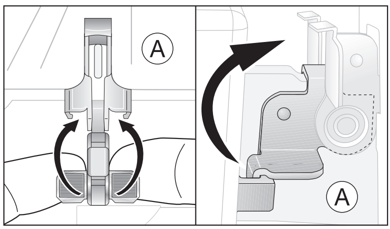
For easier cleaning of the oven interior the oven door of your appliance can be taken off its hinges.

Removing the oven door from its hinges

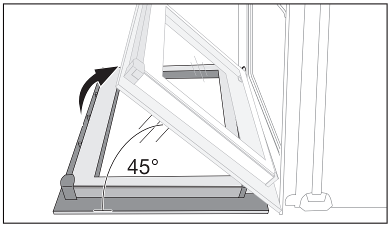
1. Open the oven door as far as it will go.



2. Undo the **clamping levers** (A) on both door hinges **fully**.

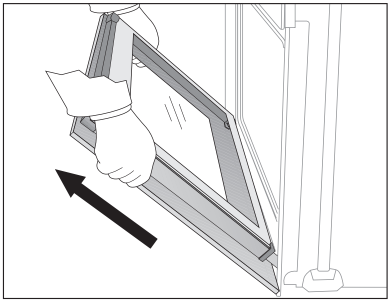


3. Close the oven door as far as the first position (approx. 45°).



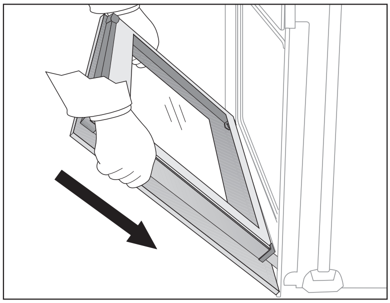
4. Take hold of the oven door with a hand on each side and pull it away from the oven at an upwards angle (**Take care:** It is heavy)

Lay the oven door with the outer side facing downwards on something soft and level, for example, a blanket in order to prevent scratches.

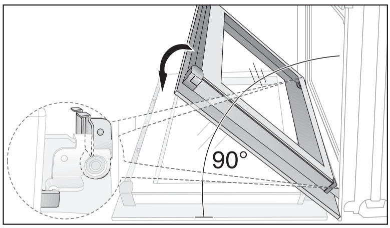


Hanging the oven door back on its hinges

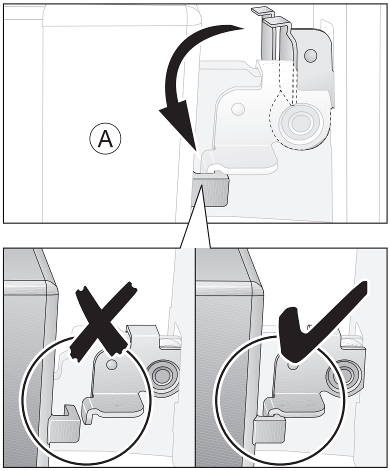
1. From the handle side take hold of the oven door with a hand on each side and hold at an angle of approx. 45°.
Position the recesses on the bottom of the oven door on the hinges on the oven.
Let the door slide down as far as it will go.



2. Open the oven door as far as it will go.



3. Fold up the clamping levers (A) on both door hinges back into their original positions.



4. Close the oven door.

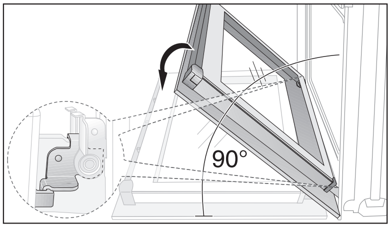
Oven door glass

The oven door is fitted with two panels of glass mounted one behind the other. The inner panel can be removed for cleaning.

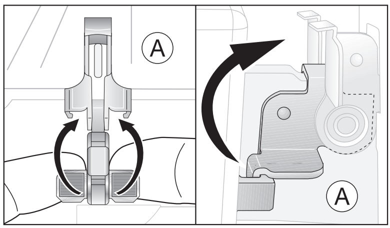
Important Rough handling, especially around the edges of the front panel, can cause the glass to break.

Removing the door glass

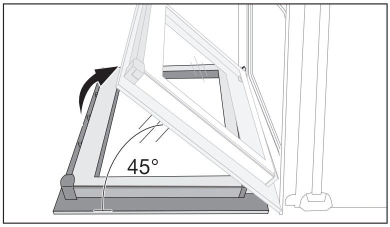
1. Open the oven door as far as it will go.



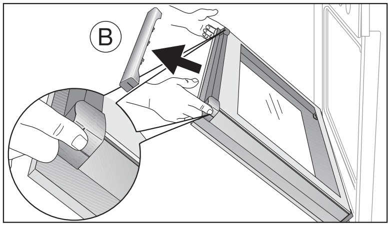
2. Undo the **clamping levers** (A) on both door hinges **fully**.



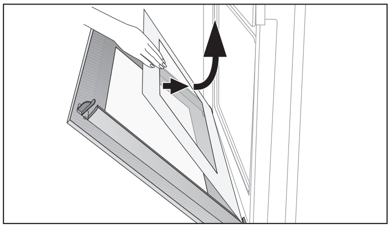
3. Close the oven door as far as the first position (approx. 45°).



4. Take hold of the door trim (B) on the upper edge of the door at both sides and press inwards to release the clip seal. Then remove the door trim by pulling upwards.



5. Take hold of the door glass on its upper edge and take it out of the guide by pulling it upwards.

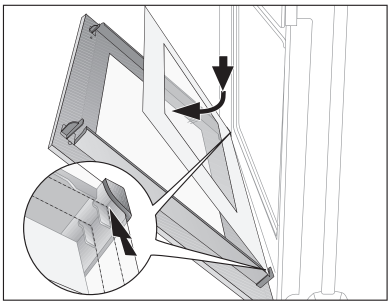


Cleaning the door glass

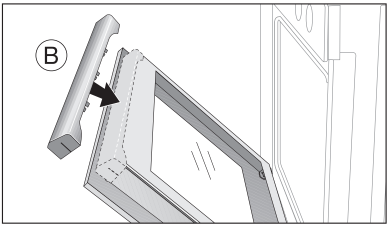
Clean the door glass thoroughly with a solution of water and washing up liquid. Then dry it carefully.

Putting the door glass back

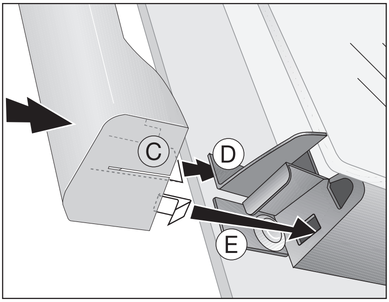
1. From above insert the door glass at an angle into the door profile at the bottom edge of the door and lower it.

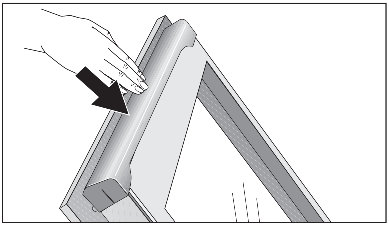


2. Take hold of the door trim (B) at each side, position it on the inside edge of the door and plug the door trim (B) into the upper edge of the door.

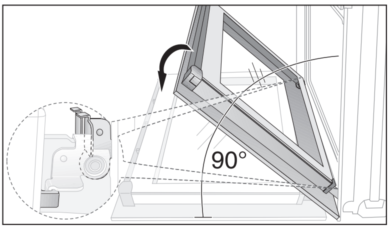


On the open side of the door trim (B) there is a guide bar (C). This must be pushed **between** the outer door panel and the guide corner (D).
The clip seal (E) must be snapped in.

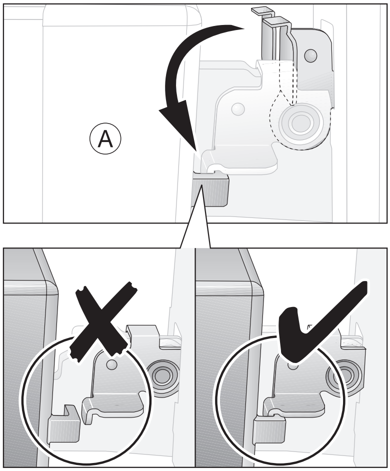




3. Open the oven door as far as it will go.



4. Fold up the clamping levers (A) on both door hinges back into their original positions.



5. Close the oven door.

What to do if ...

Problem	Possible cause	Remedy
The cooking zones are not functioning	Consult the operating instructions for the built-in cooking surface	
The oven does not heat up	The oven is not switched on	Switch the oven on
	The clock is not set	Set the current time on the clock
	The required settings have not been set	Check the settings
	The house wiring fuse (in the fuse box) has tripped	Check the fuse. If the fuses trip a number of times, please call an authorised electrician.
The oven lighting is not operating	The oven light bulb is faulty	Replace the oven bulb

If you are unable to remedy the problem by following the above suggestions, please contact your local Service Force Centre.

Warning! Repairs to the appliance are only to be carried out by qualified service engineers. Considerable danger to the user may result from improper repairs.

If the appliance has been operated incorrectly, the engineer's visit will be chargeable, even during the warranty period.

Advice on cookers with metal fronts:
Because of the cold surface at the front of the cooker, opening the oven door during (or just after) baking or roasting may cause the glass to steam up.

Disposal

Packaging material
The packaging materials are environmentally friendly and can be recycled. The plastic components are identified by markings, e.g. >PE<, >PS<, etc. Please dispose of the packaging materials in the appropriate container at the community waste disposal facilities.

Old appliance

The symbol on the product or on its packaging indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

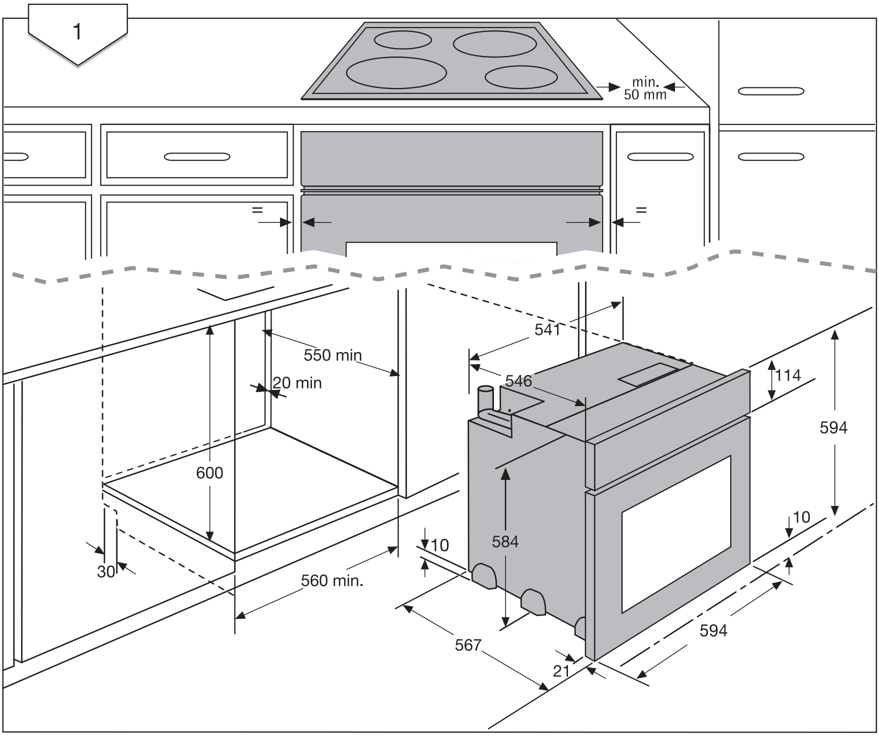
Warning: So that the old appliance can no longer cause any danger, make it unusable before disposing of it.
To do this, disconnect the appliance from the mains supply and remove the mains cable from the appliance.

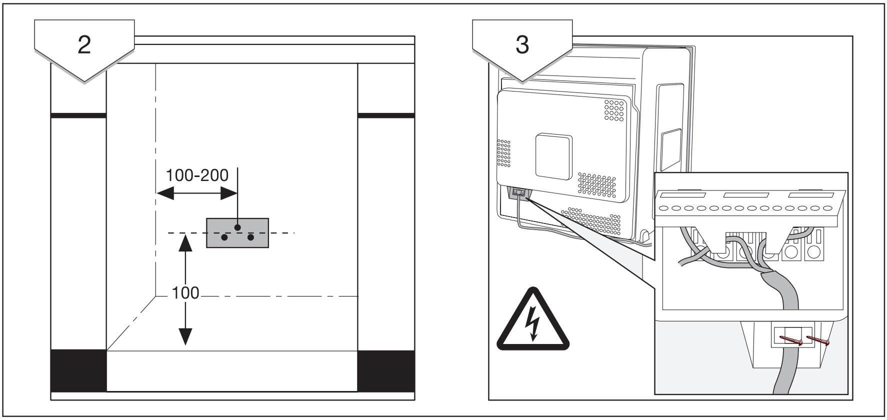
Installation Instructions

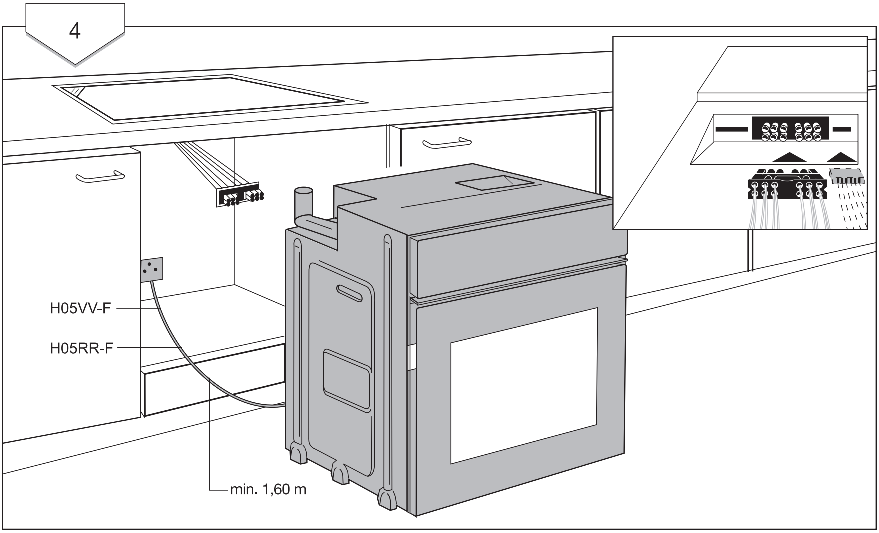
Attention: The new appliance may only be installed and connected by a **registered expert**.
Please comply with this. If you do not, any damage resulting is not covered by the warranty.

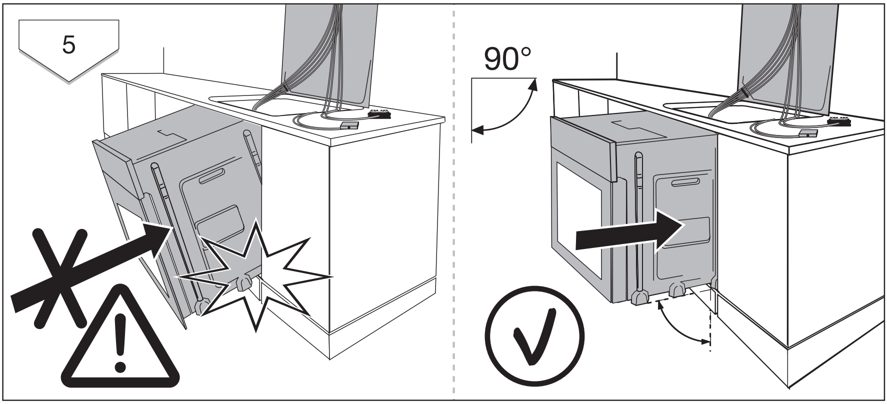
Safety information for the installer

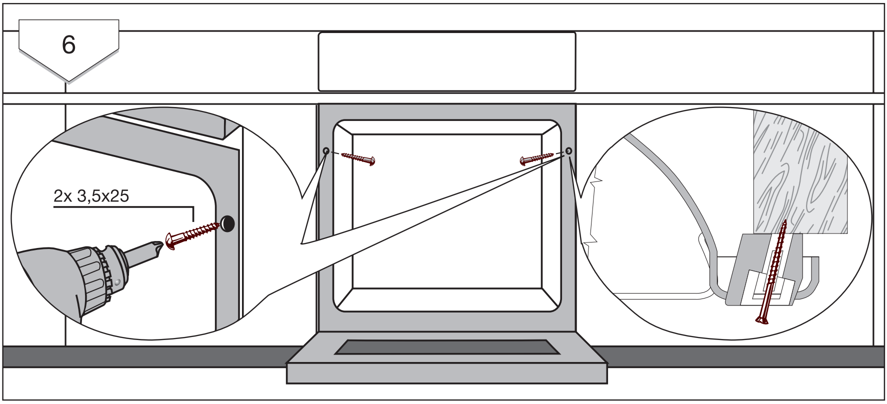
- The electrical installation is to be set up so that the appliance can be isolated from the mains with a minimum 3mm all-pole contact separation.
  Suitable separation devices include e.g. cut-outs, fuses (screw fuses are to be taken out of the holder), RCD's and contactors.
- Anti-shock protection must be provided by the installation.
- The built-in unit must meet the stability requirements of DIN 68930.
- Built-in ovens and built-in cooking surfaces are fitted with special connection systems. For safety reasons, they must only be combined with appliances from the same manufacturer.

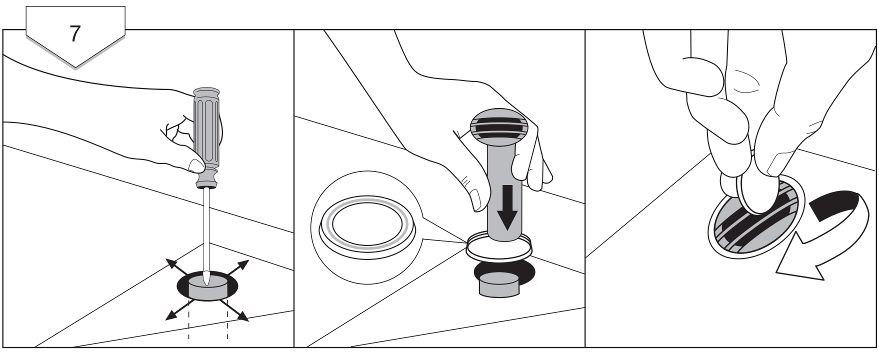



2
100-200
100
3

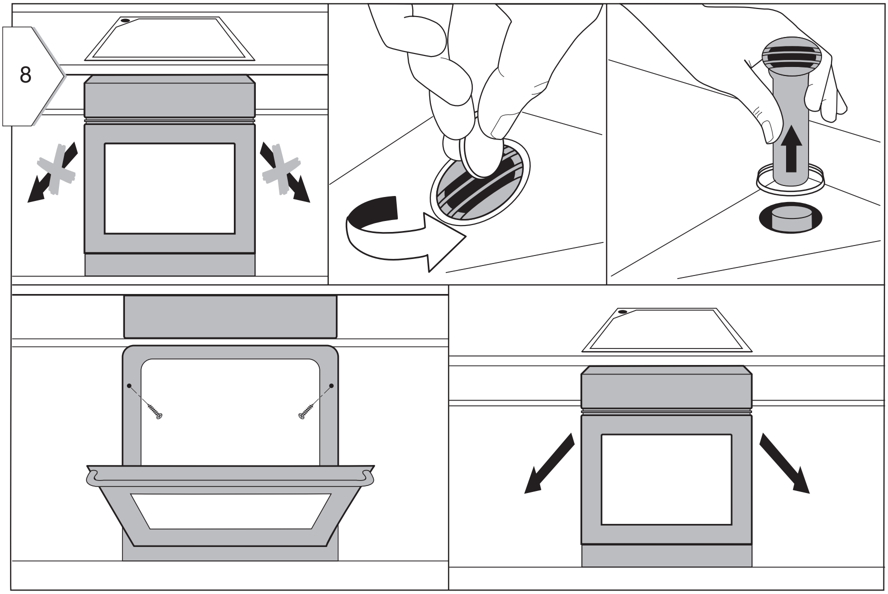

4
H05VV-F
H05RR-F
min. 1,60 m


5
90°


6
2x 3,5x25


7

Ausbau/Removal



Guarantee/Customer Service

European Guarantee

This appliance is guaranteed by Electrolux in each of the countries listed at the back of this user manual, for the period specified in the appliance guarantee or otherwise by law. If you move from one of these countries to another of the countries listed below the appliance guarantee will move with you subject to the following qualifications:

- The appliance guarantee starts from the date you first purchased the appliance which will be evidenced by production of a valid purchase document issued by the seller of the appliance.
- The appliance guarantee is for the same period and to the same extent for labour and parts as exists in your new country of residence for this particular model or range of appliances.
- The appliance guarantee is personal to the original purchaser of the appliance and cannot be transferred to another user.
- The appliance is installed and used in accordance with instructions issued by Electrolux and is only used within the home, i.e. is not used for commercial purposes.
- The appliance is installed in accordance with all relevant regulations in force within your new country of residence.

The provisions of this European Guarantee do not affect any of the rights granted to you by law.

www.electrolux.com

Albania	+35 5 4 261 450	Rr. Pjeter Bogdani Nr. 7 Tirane
Belgique/België/ Belgien	+32 2 363 04 44	Bergensesteenweg 719, 1502 Lembeek
Česká republika	+420 2 61 12 61 12	Budějovická 3, Praha 4, 140 21
Danmark	+45 70 11 74 00	Sjællandsgade 2, 7000 Fredericia
Deutschland	+49 180 32 26 622	Fürther Straße 246, 90429 Nürnberg
Eesti	+37 2 66 50 030	Mustamäe tee 24, 10621 Tallinn
España	+34 902 11 63 88	Carretera M-300, Km. 29,900 Alcalá de Henares Madrid
France	www.electrolux.fr	
Great Britain	+44 8705 929 929	Addington Way, Luton, Bedfordshire LU4 9QQ
Hellas	+30 23 10 56 19 70	4 Limnou Str., 54627 Thessaloniki
Hrvatska	+385 1 63 23 338	Slavonska avenija 3, 10000 Zagreb
Ireland	+353 1 40 90 753	Long Mile Road Dublin 12
Italia	+39 (0) 434 558500	C.so Lino Zanussi, 26 - 33080 Porcia (PN)
Latvija	+37 17 84 59 34	Kr. Barona iela 130/2, LV-1012, Riga
Lithuania	+3702780607	Žirmūnų 67, LT-09001 Vilnius
Luxembourg	+352 42 431 301	Rue de Bitbourg, 7, L-1273 Hamm
Magyarország	+36 1 252 1773	H-1142 Budapest XIV, Erzsébet királyné útja 87
Nederland	+31 17 24 68 300	Vennootsweg 1, 2404 CG - Alphen aan den Rijn

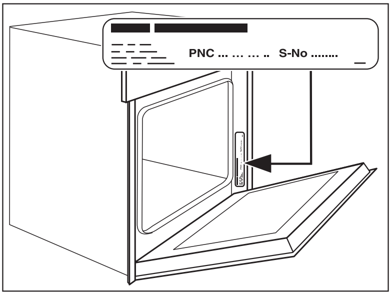
Norge	+47 81 5 30 222	Risløkkvn. 2 , 0508 Oslo
Österreich	+43 18 66 400	Herziggasse 9, 1230 Wien
Polska	+48 22 43 47 300	ul. Kolejowa 5/7, Warszawa
Portugal	+35 12 14 40 39 39	Quinta da Fonte - Edificio Gonçalves Zarco - Q 35 2774 - 518 Paço de Arcos
Romania	+40 21 451 20 30	Str. Garii Progresului 2, S4, 040671 RO
Schweiz/Suisse/ Svizzera	+41 62 88 99 111	Industriestrasse 10, CH-5506 Mägenwil
Slovenija	+38 61 24 25 731	Electrolux Ljubljana d.o.o. Gerbičeva 98, 1000 Ljubljana
Slovensko	+421 2 43 33 43 22	Electrolux Slovakia s.r.o., Electrolux Domáce spotrebièe SK, Seberíniho 1, 821 03 Bratislava
Suomi	www.electrolux.fi	
Sverige	+46 (0)771 76 76 76	Electrolux Service, S:t Göransgatan 143, S-105 45 Stockholm
Türkiye	+90 21 22 93 10 25	Tarlabaşı caddesi no : 35 Taksim Istanbul
Россия	+7 495 937 7837	129090 Москва, Олимпийский проспект, 16, БЦ „Олимпик“
Україна	+380 44 586 20 60	04074 Київ, вул.Автозаводська, 2а, БЦ „Алкон“

Service

In the event of technical faults, please first check whether you can remedy the problem yourself with the help of the operating instructions (section “What to do if…”).

If you were not able to remedy the problem yourself, please contact the Customer Care Department or one of our service partners.

In order to be able to assist you quickly, we require the following information:



– Model description
– Product number (PNC)
– Serial number (S No.)
  (for numbers see rating plate)
– Type of fault
– Any error messages displayed by the appliance

So that you have the necessary reference numbers from your appliance at hand, we recommend that you write them in here:

Model description: ....

PNC: ....

S No: ....

www.electrolux.com

387 997 165-A-260509-01 Subject to change without notice